

We claim:

1. A method of hydrolyzing jojoba meal comprising the steps of:
heating an aqueous acidic dispersion of said jojoba meal to a temperature of 212-220°F
agitating the dispersion to generate a hydrolysate; and
5 cooling the hydrolysate to 120-140°F and neutralizing the hydrolysate.
2. The method of claim 1, said neutralizing step comprising the step of adding NaOH
to the hydrolysate to achieve a pH of 6.0-7.0.
- 10 3. The method of claim 1, including the steps of filtering said hydrolysate, and
concentrating the provide for solids level content of 20-30% of said hydrolysate.
4. The method of claim 3, including the steps of chilling and filtering the
hydrolysate.
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5. The method of claim 4, further including the step of aging said hydrolysate for
a period of about 1-2 weeks.